

White Chocolate Raspberry Truffles

Prep Time: 20 minutes

Cook Time: 10 minutes

1/2 C heavy cream
1 T unsalted butter
1 T Raspberry Patch Tea

8 oz white chocolate, chopped
1/4 C freeze-dried raspberries, crushed, for coating

In a saucepan, heat the cream and butter until just boiling.

Remove from heat and steep the tea for 5 minutes.

Strain and pour over the chopped white chocolate.

Stir until smooth and refrigerate for 2 hours.

Scoop and roll into balls, then coat with crushed freeze-dried raspberries.